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Standard 5.0 Students will demonstrate safety and sanitation procedures when handling, preparing, storing, and serving food.

Learning	Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
5.1	Identify potential safety and sanitation hazards in the kitchen.			
5.2	Determine health and wellness risk involved when safety and sanitation principles are not followed.			
5.3	Demonstrate safety and sanitation practices when handling, storing, preparing, and s	serving food.		

Standard 6.0 Students will demonstrate the ability to plan, prepare, and serve nutritious and appealing foods.

Learnir	g Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
6.1	Demonstrate skills and procedures in applying principles of food preparation.			
6.2	Prepare nutritious food appropriate for individuals, families, and small groups.			
6.3	6.3 Practice etiquette, food presentation, and table service appropriate for specific situations.			
6.4	Research and compare ethnic and foreign foods.*			
6.5	Identify and compare methods of food preservation and food preservatives.*			

Standard 7.0 Students will explore opportunities and preparation requirements for careers in nutrition and food industries.

Learning Expectations		ne appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
7.1 Evaluate jobs and preparation requirements for careers in nutrition and food industries.				
7.2	7.2 Assess personal qualifications, interests, values, and educational preparation necessary for employment in a career in nutrition and food industries.			
7.3	7.3 Evaluate job market opportunities locally and otherwise.*			
7.4	7.4 Compare personal goals to career opportunities within food areas.*			

Additional comments:

